

# Standard Operating Procedure for an Electric Power Disruption

**Feeding Site:** \_\_\_\_\_

**Prepared by:** \_\_\_\_\_

**Approved by:** \_\_\_\_\_

**Procedure:** This procedure will take effect if the foodservice operation is without electric power for \_\_\_\_\_ hour(s).

To maintain temperatures, open refrigerators and freezers only when necessary.

Flashlights with batteries are located \_\_\_\_\_

Keys to foodservice offices are located \_\_\_\_\_

Keys to refrigerator(s) are located \_\_\_\_\_

Keys to freezer(s) are located \_\_\_\_\_

Facility is equipped to operate on back-up generator. .... ☐ Yes ..... ☐ No

If yes, the generator is located \_\_\_\_\_

and will be operated by \_\_\_\_\_.



Form Developed on \_\_\_\_\_ Form Revised on \_\_\_\_\_

**Standard Operating Procedures ■ Form C-1a**



# Standard Operating Procedure for an Electric Power Disruption

(continued)

Alternate inventory and menus available. .... ☐ Yes ..... ☐ No

Emergency inventory available. .... ☐ Yes ..... ☐ No

Manual can opener available. .... ☐ Yes ..... ☐ No

Facility is equipped to operate on steam heat. .... ☐ Yes ..... ☐ No

Facility is equipped to operate on gas power. .... ☐ Yes ..... ☐ No

Alternate arrangements have been made ..... ☐ Yes ..... ☐ No

With whom \_\_\_\_\_

☐ Cash on Delivery    ☐ Purchase Order    ☐ Charge    ☐ Donation

Cellular phones ..... ☐ Yes ..... ☐ No

If Yes, cellular phone number(s) \_\_\_\_\_

Monitor refrigerator temperatures every \_\_\_\_\_ minutes.

Monitor milk cooler temperatures every \_\_\_\_\_ minutes.

Monitor freezer temperatures every \_\_\_\_\_ minutes.

Monitor internal temperatures of food every \_\_\_\_\_ minutes.

Use food within \_\_\_\_\_ hours; discard food within \_\_\_\_\_ hours.

Actions required when temperatures exceed minimum for food safety are: \_\_\_\_\_

\_\_\_\_\_

Additional refrigeration storage is available ..... ☐ Yes ..... ☐ No

If Yes, where? \_\_\_\_\_

Additional freezer storage is available ..... ☐ Yes ..... ☐ No

If Yes, where? \_\_\_\_\_

The following will be washed and sanitized manually:

- Utensils ..... ☐ Yes ..... ☐ No
- Serving dishes ..... ☐ Yes ..... ☐ No
- Pans ..... ☐ Yes ..... ☐ No
- Smallware ..... ☐ Yes ..... ☐ No
- Equipment ..... ☐ Yes ..... ☐ No

Disposable serviceware available:

- Cups ..... Quantity \_\_\_\_\_
- Plates ..... Quantity \_\_\_\_\_
- Silverware ..... Quantity \_\_\_\_\_
- Bowls ..... Quantity \_\_\_\_\_
- Aluminum pans ..... Quantity \_\_\_\_\_

## Alternate Resources for an Electric Power Disruption

*The list below identifies where to locate alternate electrical resources for the foodservice operation.*

### Generators

Name \_\_\_\_\_

Company \_\_\_\_\_

Position \_\_\_\_\_ E-mail \_\_\_\_\_

(H) Phone \_\_\_\_\_ (W) Phone \_\_\_\_\_ Cell Phone \_\_\_\_\_

Home Address \_\_\_\_\_

☐ Cash on Delivery    ☐ Purchase Order    ☐ Charge    ☐ Donation

### Refrigerator Storage

Name \_\_\_\_\_

Company \_\_\_\_\_

Position \_\_\_\_\_ E-mail \_\_\_\_\_

(H) Phone \_\_\_\_\_ (W) Phone \_\_\_\_\_ Cell Phone \_\_\_\_\_

Home Address \_\_\_\_\_

☐ Cash on Delivery    ☐ Purchase Order    ☐ Charge    ☐ Donation

### Freezer Storage

Name \_\_\_\_\_

Company \_\_\_\_\_

Position \_\_\_\_\_ E-mail \_\_\_\_\_

(H) Phone \_\_\_\_\_ (W) Phone \_\_\_\_\_ Cell Phone \_\_\_\_\_

Home Address \_\_\_\_\_

☐ Cash on Delivery    ☐ Purchase Order    ☐ Charge    ☐ Donation



Form Developed on \_\_\_\_\_ Form Revised on \_\_\_\_\_

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# Alternate Resources for an Electric Power Disruption (continued)

## Refrigerator Trucks

Name \_\_\_\_\_

Company \_\_\_\_\_

Position \_\_\_\_\_ E-mail \_\_\_\_\_

(H) Phone \_\_\_\_\_ (W) Phone \_\_\_\_\_ Cell Phone \_\_\_\_\_

Home Address \_\_\_\_\_

☐ Cash on Delivery    ☐ Purchase Order    ☐ Charge    ☐ Donation

## Ice

Name \_\_\_\_\_

Company \_\_\_\_\_

Position \_\_\_\_\_ E-mail \_\_\_\_\_

(H) Phone \_\_\_\_\_ (W) Phone \_\_\_\_\_ Cell Phone \_\_\_\_\_

Home Address \_\_\_\_\_

☐ Cash on Delivery    ☐ Purchase Order    ☐ Charge    ☐ Donation

# Standard Operating Procedure for a Gas Disruption

**Feeding Site:** \_\_\_\_\_

**Prepared by:** \_\_\_\_\_

**Approved by:** \_\_\_\_\_

**Procedure:** This procedure will take effect if the foodservice operation is without gas power for \_\_\_\_\_ hour(s).

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Special tools are located \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

Individuals trained to disconnect gas \_\_\_\_\_

\_\_\_\_\_

Alternate inventory and menus available. .... ☐ Yes ..... ☐ No

Emergency inventory available. .... ☐ Yes ..... ☐ No

Facility is equipped to operate on steam heat. .... ☐ Yes ..... ☐ No

Facility is equipped to operate on electricity. .... ☐ Yes ..... ☐ No

Cellular phones are located \_\_\_\_\_ Number \_\_\_\_\_